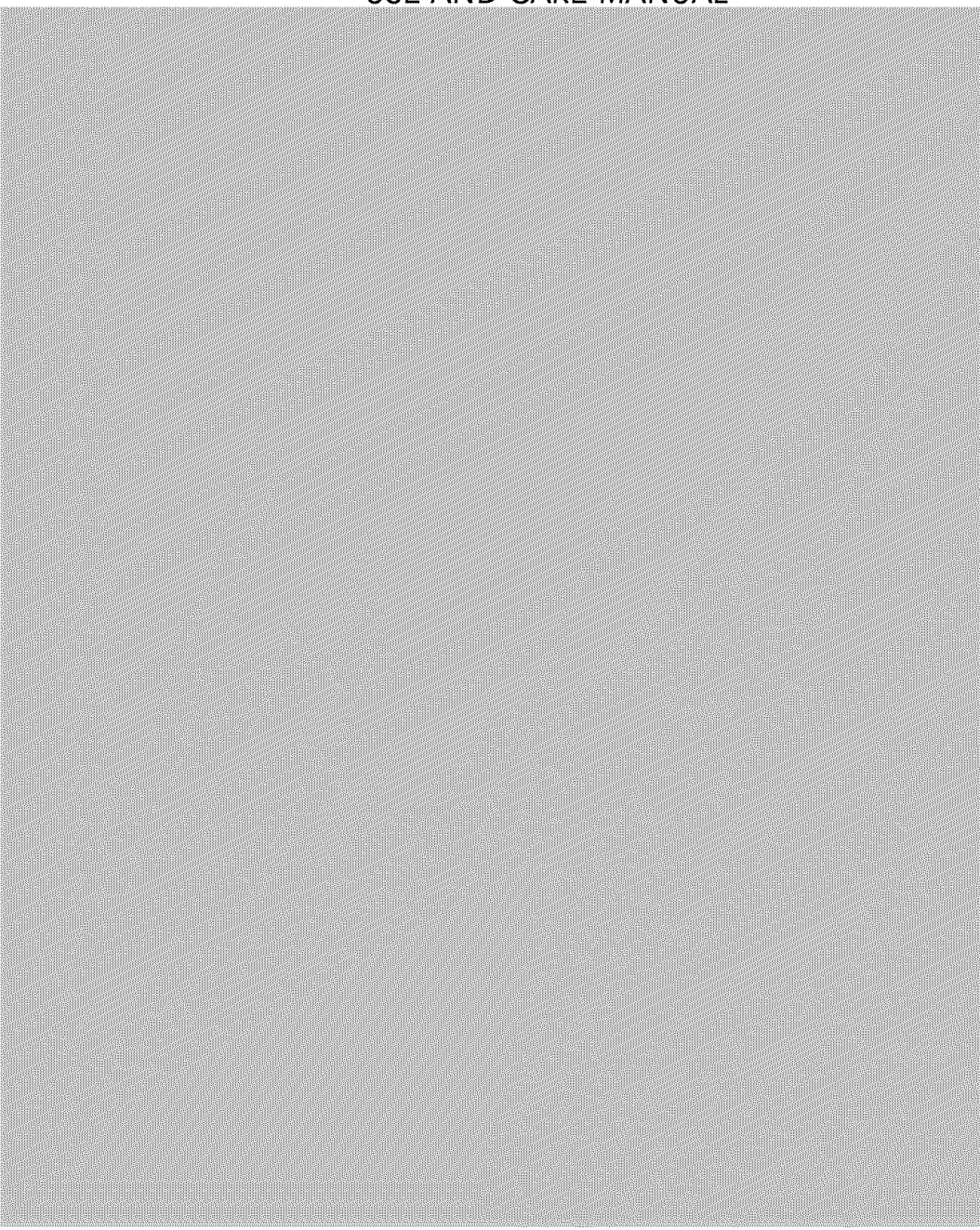
VIKING

USE AND CARE MANUAL



Outdoor Gas Grills

Congratulations. . .

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product, and hope that you will again select our products for your other major appliance needs.

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FOR YOUR SAFETY

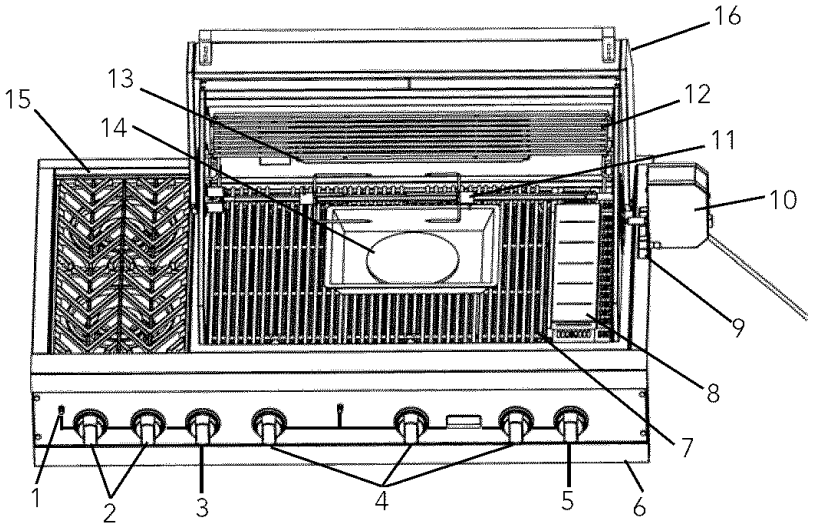
If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Propane/Butane (G31-G30) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Features of Your Outdoor Gas Grill



1 Electronic Ignition

2 Side Burner Control Knobs (If Applicable)

3 Rotisserie Control Knob

4 Grill Burner Control Knobs

5 Grill/Smoker Burner Control Knob

6 9V Battery (behind control panel)

7 Porcelain Grids w/ Stainless Steel Perforated Flavor Generators underneath

8 Smoker Box

9 Rotisserie Bracket

10 Rotisserie Motor

11 Spit Rod w/forks

12 Warming Rack (If applicable)

13 Infrared Rotisserie Burner

14 Broiler Pan

15 Side Burner (If Applicable)

16 Canopy

WARNING

Explosion Hazard

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING - To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

1. Your unit should be properly installed and connected to the gas for which it was designed. Do not use charcoal, wood chips, or other material in your grill. The smoker tray is the only area designed to hold wood chips or other smoke flavor enhancers.
2. Have the technician show you the location of the gas shut-off valve so you can shut off the gas supply in an emergency. If you smell gas, the connections are not properly sealed or you may have a hole in the gas supply pipe or hose. Determining where the gas leak is should be left to a qualified technician. Warranty service must be performed by an authorized service agency.
3. Children should not be left alone or unattended in an area where the gas grill is being used. Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around the grill. Never allow children to crawl inside the cart or masonry enclosure.
4. Use a covered hand when opening the hood and do so slowly to allow heat and steam to escape. To avoid burns when cooking, use long handled BBQ tools. Never lean over an open grill.
5. Use sturdy, properly insulated gloves or potholders. Dish towels or other substitutes can become entangled causing burns. Use dry potholders; wet potholders create steam and cause burns. Keep potholders away from open flames when lifting or moving utensils. Do not touch portions of the grill rack or burner grate with potholders until the hot surfaces have cooled.
6. Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings.
7. Select the correct pan size for the burner. Be sure the pan is large enough to avoid boil-overs or spill-overs. This will both save cleaning, prevent accumulations of food, heavy splattering or spill-overs that can catch fire.
8. Never leave the grill unattended. High flame and fatty meats will promote flare ups.
9. **This unit is for outdoor use only!** Do not operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
10. When using the grill, do not touch the grill grates, open burner grates or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be sure all controls are turned off and the unit has cooled before touching or cleaning any surfaces.
11. Do not use aluminum foil to line drip pans or grill racks. This can upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs.

12. The handle of the utensil should be positioned so that it does not extend over adjacent surface burners or interfere with closing the canopy. This will minimize burns, ignition of flammable materials and possible spillage. Let hot pans cool in a safe place out of children's reach.
13. ⚠ **WARNING:** Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.
14. Never grill without the drip tray in place. Make sure it is pushed all the way to the back in proper position to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Do not allow large amounts of grease to accumulate in the drip tray as they can catch on fire.
15. Before storing, make sure the gas grill is cool. The gas must be turned off at the supply tank, removed and stored outside in a well ventilated area out of the reach of children.
16. Keep the rotisserie motor cord away from heated areas of the grill.
17. When cooking in windy conditions, provide a wind break. Locate the unit with proper clearance from combustible surfaces.
18. Spiders and insects can nest in the burners of the grill and block the gas and air flow to the burner ports. This may cause a fire from behind the manifold cover. Inspect and clean the burners periodically.
19. Keep the ventilation openings at the rear of the cart and cylinder enclosure free and clear to allow proper flow of air. Do not obstruct the flow of combustion and ventilation air.
20. Clothing fires are potential hazards. Do not wear long flowing sleeves around the grill. They are easily caught on pan handles or ignited by burners and are generally in the way. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
21. Do not heat any unopened glass or metal containers on the grill. Pressure may build-up and cause the container to burst resulting in serious personal harm or damage to the grill.
22. Do not move the appliance during its use.
23. Be sure all controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
24. **Do not remove the plastic cover on the rotisserie motor switch due to safety considerations.**
25. If the following instructions are not followed exactly, a fire causing death or serious injury may occur:
    -Do not store a spare gas cylinder under or near this appliance
    -Never fill the cylinder beyond 80 percent full.

Before Lighting Your Grill

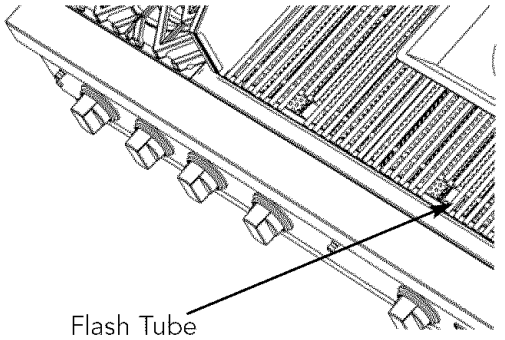
Prior to turning the gas on, inspect the gas supply tubing or hose. Look for evidence of abrasion, cuts, wear and tear, or other damage which could require replacement prior to use. Make sure all burner control knobs are off. **Do not** attempt to light the burners if the smell of gas is present.

Check the connection with a soap and water solution after attaching the hose. Make sure there is gas in the tank and the tank is upright.

⚠ CAUTION: Wait at least 5 minutes before relighting a hot grill to allow any accumulated gas to dissipate. Keep a spray bottle of soapy water near the gas supply valve and check the connections for gas leaks before each use.

To properly install the flavor generator plates:

Place the stainless steel perforated flavor generator plates so that the front and rear tabs rest on the grill frame. The flash tube must be accessible through the plates. If the flash tube is not accessible, the flavor generator plates are not properly installed.

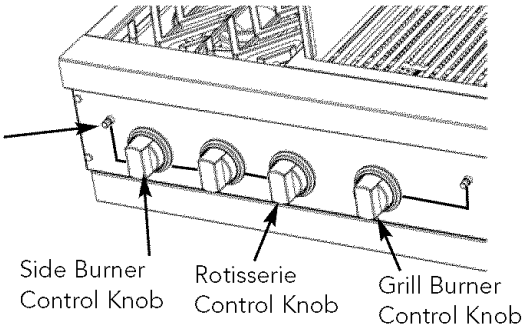


Using the Grill with Outdoor Approved Hoods

- Outdoor approved hood models should be installed in a covered non-enclosed area. They should also be protected from natural elements (such as rain) as much as possible.
- Always turn the outdoor hood on to the HI position before lighting the grill.
- Keep the grill canopy closed as much as possible when cooking so smoke is exhausted out the back of the grill. This allows for optimum performance of the hood.
- During breezy conditions, the performance of the outdoor hood may be compromised.

Lighting the Grill (T-Series Models)

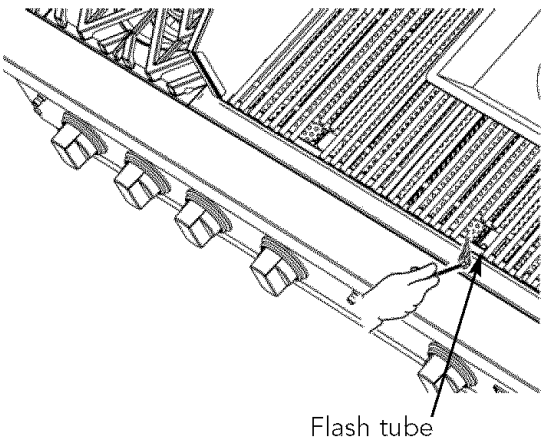
When lighting a burner, always pay close attention to what you are doing. Be certain you are pressing the battery ignition button (T-Series only) corresponding to the burner you are lighting.



To light grill/smoker burner:

Open the hood or remove covers, push and turn the control knob until the High position on the knob aligns with the indicator line on the control panel and continue to hold the knob in. **Press the electronic ignition button corresponding to the burner being lit.** You will hear a clicking sound. After the burner lights, hold the control knob in for about 5 seconds longer or until the burner remains lit. Turn the control knob to the desired setting. **If the burner does not light in 4 seconds, turn the knob to "off" and wait 5 minutes before trying again**. This will allow accumulated gas to dissipate. After several failed attempts the burner can be lit with a paper book match. (See below).

If you have just attempted to light the burner with the ignitor, allow 5 minutes for any accumulated gas to dissipate. Place the lit match through the grid next to the flash tube of the burner being lit. Keep your face as far away from the grill as possible. Make sure the match is adjacent to the flash tube. Push and turn the control knob until the High position on the knob aligns with the indicator line on the control panel. Make sure you are turning the control knob that corresponds with the burner being lit. **If the burner does not light in 4 seconds turn the knob "off", wait 5 minutes and try again.** If the burner will not light after several attempts, see the "Troubleshooting" section.



To light the side burners:

First remove the burner cover or any cooking utensil from the burner grate.

⚠ **CAUTION:** The side burner cover may be hot if the grill burners are in operation. Push and turn the control knob until the High position aligns with the indicator line on the control panel. **Immediately press the electronic ignition button corresponding to the burners being lit until the burner is lit or until 4 seconds pass. If the burner does not light after several attempts, wait 5 minutes to allow any accumulated gas to dissipate.** If the burner will not light after several attempts, then the burner can be match lit by holding a lit match next to the burner ports. Push and turn the control knob until the High position on the knob aligns with the indicator line on the control panel.

To light TruSear™ infrared burner (if applicable):

Before lighting the burner, remove the stainless steel cover. Push in, turn the TruSear™ infrared control knob until the High position on the knob aligns with the indicator line on the control panel and continue to hold the knob in. Press the electronic ignition button which corresponds to the control knob. You will hear a clicking sound. After the burner lights, hold the control knob in for about 5 seconds longer or until the burner remains lit. Once lit, turn the control knob to the desired setting. If the burner does not light within 4 seconds, release and turn the control knob to "off". **Wait 5 minutes for any accumulated gas to dissipate.** After several failed attempts the burner can be lit with a paper book match.

Lighting the Grill (E-Series Models)

To light the grill / smoker burners:

Make sure the unit is plugged into a properly grounded receptacle. Turn the appropriate control knob counter clockwise to any position. This control is both a gas valve and an electric switch. Burners will ignite at any "on" position with the automatic reignition system. If the flame goes out for any reason, the burners will automatically reignite if the gas is still flowing. When gas is permitted to flow to the burners, the electric igniters start sparking. On all surface igniters you should hear a "clicking" sound. If you do not, turn off the control and check that the unit is plugged in and that the fuse or circuit breaker is not blown or tripped.

Within a few moments, enough gas will have traveled to the burner to be able to light. When the burner lights, turn the burner control to any position to adjust the flame size.

To light the infrared rotisserie burner (T-Series and E-Series Models)

The location of the infrared burner makes it more susceptible to strong wind conditions, more so than the protected grill burners. For this reason you should avoid using it during windy conditions. Open the hood. Push in, turn the rotisserie control knob until the High position on the knob aligns with the indicator line on the control panel and continue to hold the knob in. Press the electronic ignition button which corresponds to the rotisserie control knob. You will hear a clicking sound. After the burner lights, hold the rotisserie control knob in for about 5 seconds longer or until the burner remains lit. Once lit, turn the control knob to the desired setting. If the burner does not light within 4 seconds, release and turn the control knob to "off". **Wait 5 minutes for any accumulated gas to dissipate.** If the burner does not light after several attempts, then the burner can be lit by holding a lit match to the burner (with the control knob pushed in at the light position). Push and turn the control knob until the High position on the knob aligns with the indicator line on the control panel. Make sure you are turning the control knob that corresponds with the burner being lit. If relighting a hot burner, wait 5 minutes. **Never leave the rotisserie control knob on if rotisserie is not in use.**

Using the Grill

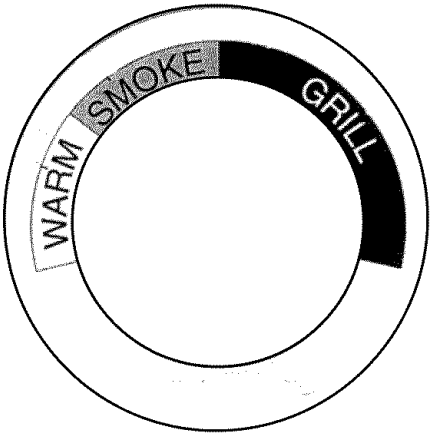
- Check to be certain the drip tray is in place.
- Light the grill burners using the lighting instructions.
- Turn the control knob to "HI" and preheat for 5 - 7 minutes.
- Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between High and Low.
- Allow grill to cool before cleaning. (Drip tray should be cleaned after each use.)

Canopy Thermometer (If applicable)

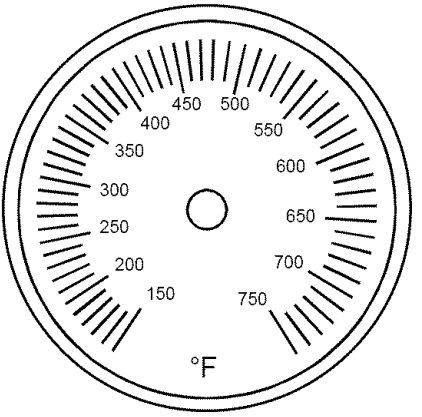
Your outdoor grill is equipped with a thermometer on the canopy. The thermometer is designed to aide in the preheating of the grill and closed canopy grilling. The estimated cooking temperatures with the canopy closed are:

WARM-	150°F (65°C)
COLD SMOKE-	150°F - 200°F (65°C - 93°C)
SMOKE-	200°F - 300°F (93°C - 149°C)
GRILL-	300°F - 750°F (149°C - 399°C)

"T" Series Canopy Thermometer



"E" Series Canopy Thermometer



Grill Cooking tips

Grilling can be either an open or closed canopy process. Open canopy grilling is excellent for foods requiring quick searing like steaks, burgers, chops, and hot dogs. Closed canopy grilling is similar to roasting in an oven. Food is cooked by heat reflection from the cover as well as heat from the burners below.

- When grilling chicken, roasts, well done steaks or chops and thick pieces of meat, sear on High. Then reduce the heat setting to prevent excessive flare-up. This will allow the food to cook through without burning the outside.
- When grilling large pieces of meat, use a meat thermometer to insure that meats are either rare, medium and well cooked.
- After steaks, chops, or hamburgers have been allowed to sear for approximately 1 minute, you may slide a spatula under the meat and turn it approximately 90° so that a waffle pattern will be seared onto the food.
- Use a metal spatula or tongs instead of a fork to turn the meat. A fork will puncture the meat, allowing juices to escape.
- Turn the meat over only once. Juices are lost when steaks, chops, or hamburgers are turned several times. The best time to turn the meat is after the juices have begun to bubble to the surface.
- To test for doneness, make a small slash in the center of the meat, not the edge. This will prevent loss of juices.
- Occasionally there may be flare-ups or flames above the grill due to drops of fat falling onto the flavor generator plates. It is normal to have some flare-up during grilling. If necessary, use a long spatula to move food to another area until the flames subside.

Grill Cooking Chart*

FOOD	WEIGHT OR THICKNESS	CONTROL SETTING	TOTAL SUGGESTED COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
Beef				
Hamburgers	1/2 - 3/4" 1.3 - 1.9 cm	MED	8 - 15 minutes	Grill turning once when juices rise to the surface. We suggest that ground chuck be used for hamburgers, as it will give you a juicier hamburger Do not leave hamburgers unattended since a flare-up could occur quickly.
Steaks				
Rib, Club, Sirloin, T-Bone, Porterhouse				Remove excess fat from edge. Slash remaining fat at 2 inch intervals to keep edges from curling. Grill, turning once.
Rare 140°F/60°C	1" (2.5 cm) 1-1/2" (3.8 cm)	HI HI	8-12 minutes 11-16 minutes	
Medium 160°F/71°C	1" (2.5 cm) 1-1/2" (3.8 cm)	MED MED	10-12 minutes 16-25 minutes	
Well-done 170°F/77°C	1" (2.5 cm) 1-1/2" (3.8 cm)	MED-HI	20-30 minutes 25-35 minutes	
Tenderloin	5 lbs (2.3 kg)	HI	30-40 minutes	Remove surface fat and fatty tissue. Fold over thin end to form uniformly thick piece. Bind with string. Grill, turning as needed to brown evenly. Brush often with melted margarine or oil.
Poultry				
Chicken halves or quarters	2 - 3 lbs 1.9 - 2.5 cm	MED-HI	1 - 1½ hours 40 - 60 minutes	Place skin side up. Grill, turning and brushing frequently with melted butter or oil.
Pork				
Chops	1/2" (1.3 cm) 1" (2.5 cm)	MED MED	20-40 minutes 35-60 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals to keep edge from curling. Grill, turning once, and moving if necessary.

Grill Cooking Chart*

FOOD	WEIGHT OR THICKNESS	CONTROL SETTING	TOTAL SUGGESTED COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
Ribs		MED	45 - 60 minutes	Grill, turning occasionally. During last few minutes, brush with BBQ sauce, turn several times.
Ham Steaks	1/2" (1.3 cm)	HI	12 - 15 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
Hot Dogs		MED	5 - 10 minutes	Slit skin before cooking. Grill, turning once.
Fish				
Steaks Halibut Salmon Swordfish	3/4" - 1" .9 - 1.4 kg	MED-HI	5 - 10 minutes	Grill, turning once. Brush with melted butter, oil, or marinade to keep fish moist.
Whole Catfish Trout	4 - 8 ounces 110 - 230 g	MED-HI	10 - 12 minutes	Grill, turning once. Brush with melted butter, oil, or marinade to keep fish moist.
Vegetables				
Carrots	Whole	MED - LOW	35 - 40 minutes	Scrub, don't peel. Wrap in foil and lay directly on grill grate.
Onions	Whole	LOW	20 minutes	Butter, wrap in foil. Turn often.
Potatoes	Whole	LOW	45 - 50 minutes	Oil, wrap in foil. Turn often.
Zucchini, Squash	Sliced (halves or quarters)	MED	30 minutes	Butter lightly to prevent sticking.

**NOTE: These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.*

TruSear™ Infrared Grilling tips

Infrared grilling produces intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. As a general rule, foods will cook in about 1/2 the time they would take on an ordinary grill.

- Preheat the grill.
- Ensure that meat is fully thawed and that all excess fat is trimmed away prior to grilling.
- Leave the burner set on "HI" when placing food on the grill to sear.
- For thicker cuts of meats, adjust burner to a lower setting and continue cooking until desired doneness is reached.

NOTE: When the TruSear™ infrared burner is not use, it must be covered with the provided stainless steel cover for protection from outside elements such as rain.

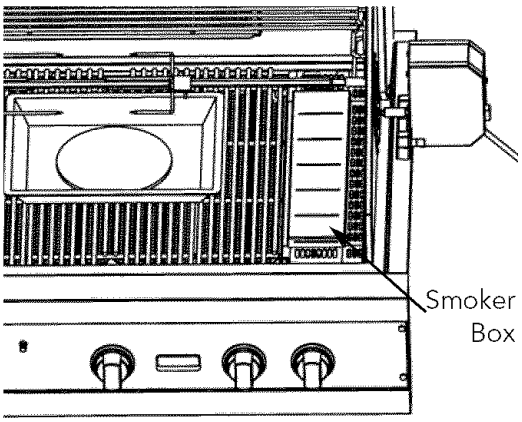
TruSear™ Infrared Cooking Chart*

FOOD	WEIGHT OR THICKNESS	CONTROL SETTING	SUGGESTED COOKING TIME
Chicken Breast, Bnls		HI Reduce to MED	2 - 3 mins each side. Cook 8 - 10 mins. total. Turn occasionally to prevent burning outside.
Hamburger	1/2 - 3/4" thick	HI	2 mins each side to sear. Cook 6 - 8 mins. total. Turn occasionally to prevent burning.
Steaks, Ribeye	1 1/2 " thick	HI	3 mins each side for Rare. 4 mins each side for medium.
Steaks, Filet	1" thick	HI	3 mins each side for rare to med. rare 3 1/2 mins each side for medium
Pork Chops	3/4" thick	HI	4 mins each side

**NOTE: These times are recommendations only. Variations in cuts of meats and personal taste may alter cooking times. Use your discretion when grilling.*

Using the Smoker Burner and Smoker Box

Using the smoker burner intensifies the flavor by adding smoke to the grilling process. The additional smoke creates a "cloud" around the food which permeates meats and vegetables for added smoky flavor. In order to use the smoker box, remove the last set of porcelain grids and flavor generator plate on the right hand side of the grill. Set the smoker box in the opening so that the front and rear tabs rest on the grill frame.



Using Wood Chips in Smoker Box:

There are many wood chips available and selection is based on personal taste. The most common chips used are mesquite or hickory. Always soak the chips in water prior to putting them into the box. Use the High position to start the chips smoking, then reduce the heat to a lower level to prevent them from drying out and flaming. If the wood chips do flame up, add a small amount of water to extinguish the flame. Use caution when adding water to a hot box to avoid steam burns. This tray may also be filled with water to produce steam. Whether smoking or steaming, the grill should remain closed as much as possible to maximize the effect.

During extended roasting periods, it is normal to add fresh wood chips and water to the box several times. Limit the amount of times the canopy is opened. Each peek adds about 15 minutes to the cooking time. ⚠ **CAUTION:** Handle the smoker box with care. The cover becomes extremely hot when being used. Use sturdy, properly insulated gloves or dry potholders.

WARNING

ELECTRICAL SHOCK HAZARD

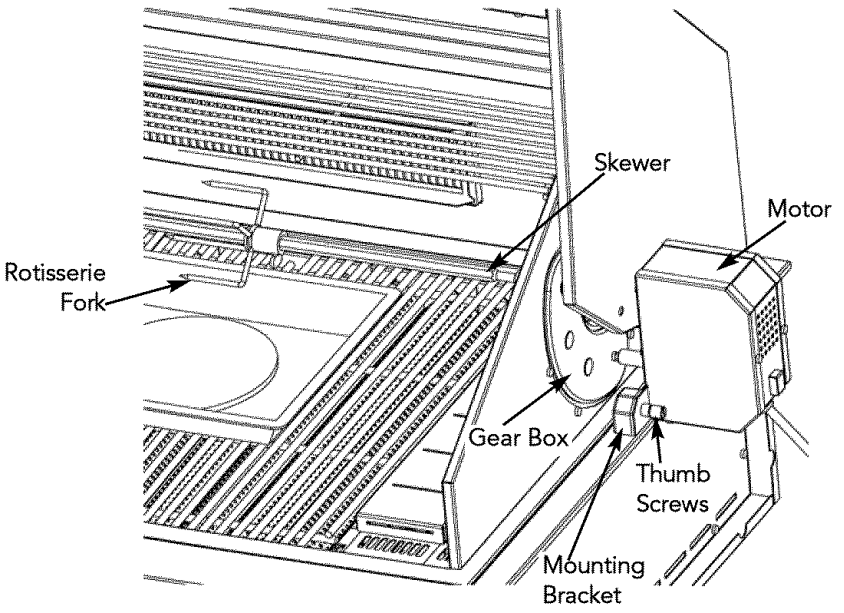
This unit is equipped with a grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill.

Using the Rotisserie

The rotisserie burner is an infrared burner which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is great for searing in the natural juices and nutrients found in quality cuts of meat. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute. The red glow will even out in about 5 minutes.

To install the rotisserie motor, align the drive shaft on the motor with the gear box on the side of the grill. Tighten the thumb screws on the motor into the mounting brackets on the grill frame. The skewer for the rotisserie is assembled into the gear box assembly by placing the pointed end into the gear box and resting the rounded end on the wheels on the left side of the grill.



To load the skewer, slide one of the rotisserie forks (prongs facing away from the end) onto the skewer. Push the skewer through the center of the food, then slide the second rotisserie fork (prongs toward the food) onto the skewer. Center the product to be cooked on the skewer then push the forks firmly toward the food. Tighten the wing nuts with pliers. It may also be necessary to wrap the food with butcher's string to secure loose portions. **NEVER** use nylon or plastic string. Once the food is secure, insert the skewer into the motor. To turn on rotisserie motor, flip the ON/OFF switch located on the rotisserie motor assembly.

If needed, remove the grill grates. Place the basting pan beneath the food. Keep canopy closed while using the rotisserie. Each peek adds about 15 minutes to the cooking time. A meat thermometer should be used when cooking large pieces of meat to ensure that the meats are rare, medium, and well cooked.

Rotisserie Cooking Chart*

FOOD	WEIGHT	CONTROL SETTING	SUGGESTED COOKING TIME	INTERNAL TEMPERATURE
Beef Rib Roast	4 - 6 lbs.	MED-HI	Rare: 14 - 16 min/lb Medium: 16 - 20 min/lb	145°F 160°F
Bnls Tip Roast	4 - 6 lbs.	MED-HI	Rare: 20 - 22 min/lb Medium: 23 - 25 min/lb	145°F 160°F
Bone-in Pork Butt	3 - 5 lbs	MED - LOW	15 - 18 min/lb	170°F
Bnls Pork Loin	3 - 5 lbs	MED	22 - 25 min/lb	170°F
Smoked Ham Half	5 - 7 lbs	MED	22 - 25 min/lb	170°F
Chicken Whole Fryer Quarters	2 - 4 lbs	MED MED-HI	25 - 30 min/lb 20 - 22 min/lb	180°F 180°F
Turkey Whole Breast	12 - 14 lbs 5 - 6 lbs	MED-HI MED-HI	16 - 18 min/lb 22 - 25 min/lb	180°F 170°F
Cornish Hens	1-1/2 - 2 lbs.	MED	22 - 25 min/lb	180°F

**NOTE: The above information is given as a guide only. You may need to vary the heat settings and times due to factors such as weather, climate and/or personal requirements.*

Cleaning and Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Grilling equipment is no exception. Your grill must be kept clean and maintained properly.

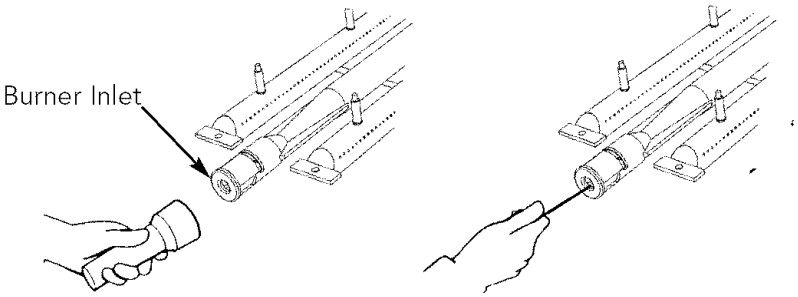
Porcelain Grates/Grill Burners

The porcelain grill grates may be cleaned immediately after cooking is complete and before turning off the flame. Wearing a barbecue mitt to protect your hand from heat, use a soft bristle barbecue brush to scrub the porcelain burner grid. Dip the brush frequently in a bowl of water. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening the food particles. For thorough cleaning of the grates, allow grates to cool, then soak 15 to 30 minutes in a hot water and detergent solution. After soaking, scrub with a teflon scouring pad. **DO NOT USE** a steel wool pad, abrasive cleaners or metal brush. They could damage the porcelain finish.

Before removing the grates and burners, make sure the gas supply is off and the knobs are in the "off" position. To disassemble the grill for thorough cleaning, remove parts after they have cooled in the following order:

1. Porcelain grill grates
2. Flavor generator plates
3. Stainless steel burners
4. Drip guards

Clean greasy parts with a household grease solvent such as household ammonia and water. ⚠ **WARNING:** Do not use flammable cleaning materials. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a metal wire coat hanger that has been straightened out. Shake out any debris through the air shutter.



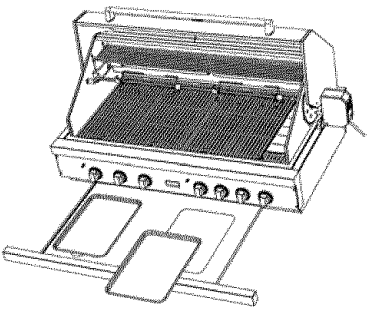
TruSear™ Infrared Grill Burner (If applicable)

When finished cooking, turn the control knob to the "HI" setting and allow the burner to burn for Five Minutes. This helps to eliminate any drippings or debris that would otherwise remain on the burner, degrading the performance and reducing burner life. After the five minute burn-off time, turn the grill OFF and allow to cool completely before attempting to clean or move. Wipe excess grease and food from grill surfaces.

NOTE: When the TruSear™ infrared burner is not use, it must be covered with the provided stainless steel cover for protection from outside elements such as rain.

Drip Tray

The drip tray pans should be removed and cleaned after each use. Allow the drippings in the the drip tray pans to cool completely before removing. To remove the drip tray pans, simply remove the pans from the tray. Place the trays in hot, soapy water to clean. Wipe up any debris that may have collected in the drip tray with a hot, soapy towel. Dry and replace drip tray pans before next use.



CAUTION

- Do not use a metal knife or any other metal tool to scrape stainless steel parts.
- Do not permit citrus or tomato juice to remain on stainless steel surfaces, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.
- Do not use abrasive cleaners, steel wool pads, or abrasive cloths on stainless steel, painted parts or brass parts.
- Do not use brass cleaners on the brass option parts. They are coated with an epoxy coating.

Infrared Rotisserie Burner

Special care is not required for the infrared rotisserie burner. It is designed as a self-contained unit. Do not attempt to clean it. Its own operation burns off any impurities which may condense on it.

Cleaning Chart

Part	What to Use	How to Clean
Stainless Steel*	Mild detergent and warm water or stainless steel cleaner	Wipe with soft cloth or sponge. Use stainless steel cleaner to remove fingerprints and smudges. Rinse and dry thoroughly.
Porcelain Parts (Grates)	Mild detergent and warm water or non-abrasive household cleaners.	Wipe with soft cloth or sponge. Rinse and dry thoroughly. For stubborn spots, occasionally use a non-caustic oven cleaner (fume free)
Control Knobs	Mild detergent and warm water or non-abrasive household cleaners. Do not soak.	Wipe with soft cloth or sponge. Rinse and dry thoroughly.
Painted Parts (Canopy)	Mild detergent and warm water or non-abrasive household cleaners	Wipe with soft cloth or sponge. Rinse and dry thoroughly.
Brass Parts	Mild detergent and warm water or non-abrasive household cleaners	Wipe with soft cloth or sponge. Rinse and dry thoroughly.

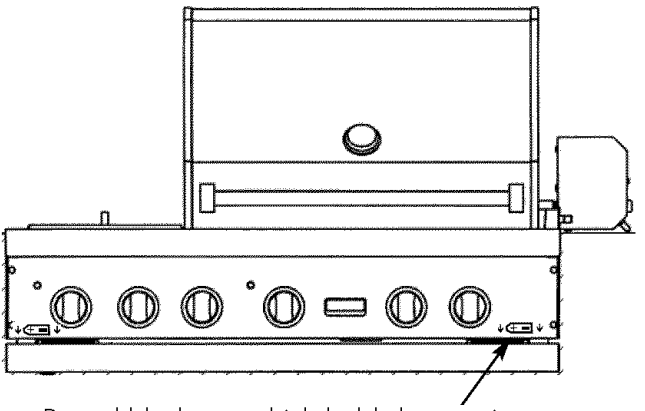
**Under rare conditions, such as an extremely salty environment, small amounts of rust may accumulate on stainless steel parts. These small amounts of surface rust can easily be removed by applying Soft Scrub® Gel to a damp sponge and wiping with the stainless steel grain. It is important to make sure you wipe with the grain for the most efficient removal of surface rust.*

Battery Replacement (T-Series Models)

Each grill is equipped with a battery for the electronic ignition. The 30" W. models only have (1) battery located under the left hand side of the control panel. All other models have (2) batteries located under each end of the control panel. The battery locations are shown on the control panel.

To replace the battery:

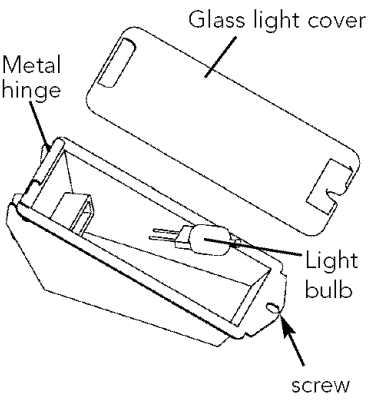
1. Slide out drip tray.
2. Locate round black cap which is inside the burner box under the battery symbol on the control panel.
3. Unscrew cap. Battery is snapped in the cap.
4. Replace the battery by connecting corresponding post to post inside burner box.
5. Snap cap on battery and screw back into slot underneath control panel.



Round black cap which holds battery is located underneath control panel and behind drip tray

Replacing Light Bulbs (E-Series only)

1. Remove screw and light bulb holder from canopy housing.
1. Unsnap glass light cover at opposite end from metal hinge.
2. Firmly grasp light bulb and pull out.
3. Replace with a 64405, 120V-25W bulb.
4. Replace the light cover by first sliding into metal hinge and then snapping close on opposite end.
5. Reconnect power at the main fuse or circuit breaker.



WARNING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners/venturi tubes of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

When to look for spiders:

You should inspect the burners/venturi tubes at least once a year or immediately if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow.
2. The grill does not reach the proper temperatures.
3. The grill heats unevenly.
4. The burners makes a popping noise.

Troubleshooting Guide

Problem	What to Check
Grill won't light when the ignitor is pressed.	Make sure the control knob is off. (No gas is on.) Remove the grill rack and the flavor generator plates. Watch the ignitor tip. You should see a spark jump from the tip of the ignitor when the button is pressed. Do the other burners work? Make sure the ignitor tip is clean and free from debris. Check battery to electronic ignition.
Burner flame is yellow or orange and a gas odor is present.	Check the burner inlet for obstructions. Check the air shutter for proper adjustment.
Low heat with knob on High	Is the fuel hose bent or kinked? Is there adequate gas supply available? If it is only one burner that appears low, does the orifice or burner need cleaning? Are any other gas appliances at the location below normal rate? Is the air shutter too far open or closed? Is the gas supply or gas pressure low?
Burner will not light.	Is there a spark at the thermocouple? Can you match light the burner?
Burner lights, but will not hold flame once button is released	Is the thermocouple kinked or bent away from the burner? Readjust to lay flat against burner. Is the safety valve button being depressed long enough? Hold button in until burner remains lit. Check for black spots on the infrared screen.

Service Information

If your grill rotisserie should fail to operate:

1. Is the electrical cord securely inserted in the electrical outlet?
2. Is the circuit breaker open, or is a fuse blown?

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
   a. Model number
   b. Serial number
   c. Date purchased
   d. Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at (888) 845-4641 or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Record the information indicated below. You will need it if service is ever required. The model and serial number for your grill is located on an identification plate located under the drip tray in the rear left corner next to the inlet pipe.

Model Number_____ Serial Number _____

Date of Purchase_____ Date Installed_____

Dealer's Name_____

Address_____

_____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

KEEP THIS MANUAL FOR FUTURE REFERENCE

PROFESSIONAL SERIES
OUTDOOR GAS GRILL WARRANTY

ONE YEAR FULL WARRANTY

Outdoor gas grills and all of their component parts, except as detailed below*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.
Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE YEAR LIMITED WARRANTY

Any burner assemblies, TruSear™ infrared burner, infrared rotisserie burner, or porcelain grill grate which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. Corrosion, scratching, and discoloration, which may occur during regular use of outdoor products is excluded from this warranty.

LIFETIME LIMITED WARRANTY

Any stainless steel part or porcelain grill grate, (see 90-day porcelain provision above*), which rusts through due to defective materials or workmanship in normal household use during the fifth year through the useful lifetime of the grill from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. IMPORTANT: Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described burner assemblies, infrared rotisserie burners, porcelain grill grates, and stainless steel parts are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

Viking Range Corporation
111 Front Street
Greenwood, Mississippi 38930 USA

For more product information
call 1-888-VIKING1 (845-4641)
or visit the Viking Web site
vikingrange.com

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